

**VERIFICATION  
OF  
OYSTER TREATMENT PROCESS  
TO REDUCE *VIBRIO VULNIFICUS* TO NON-DETECTABLE LEVELS**

Title 17, California Code of Regulations  
Sections 13675 and 13676

Pursuant to Title 17, California Code of Regulations (CCR) Section 13675(g), the Department of Public Health has determined that oysters harvested from the Gulf of Mexico and processed using Heat Shock and Frozen Storage by,

**WEBB'S SEAFOOD, INC.**

12603 HWY 231

Youngstown, Florida 32466

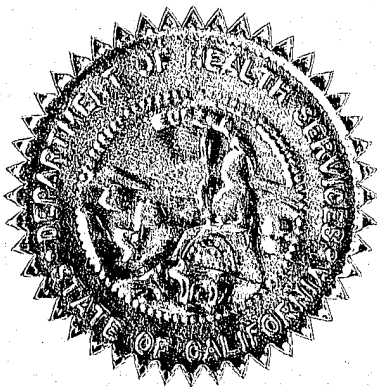
Shellfish Certification Number: FL 1071 PHP

has been scientifically validated to reduce the level of *Vibrio vulnificus* in raw Gulf oysters to "non-detectable" (< 3 MPN/g) and are not subject to the restrictions for sale required by Section 13675 (c) (5) or written warnings required in Section 13675 (b).

Section 13675 (h) requires that the oyster processor provide a copy of this exemption letter to any dealer or retail food facility in California to whom the processor sells or provides processed Gulf of Mexico oysters.

**Notice Expires: May 28, 2010**

DEPARTMENT OF PUBLIC HEALTH  
OF THE STATE OF CALIFORNIA



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